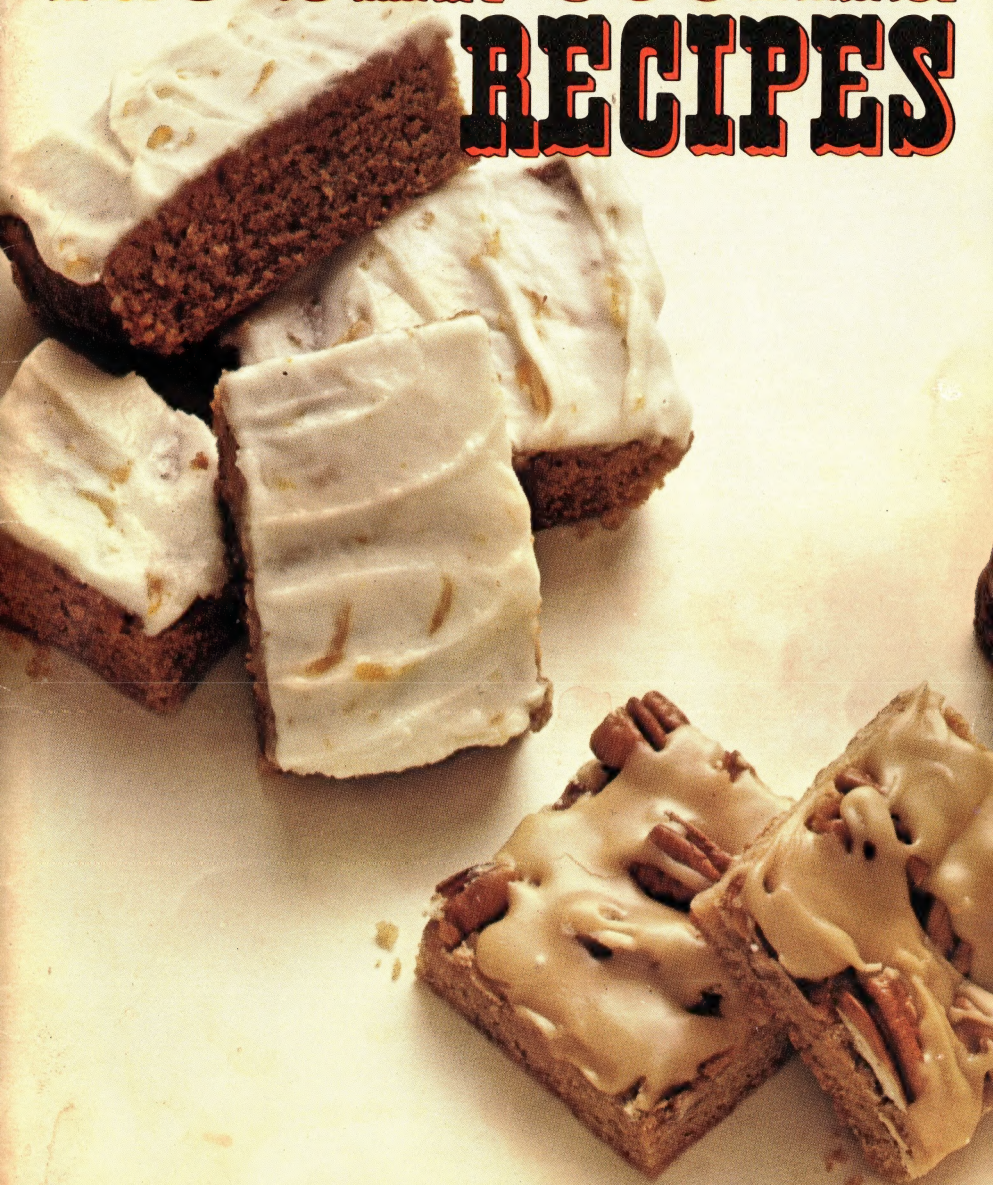


OCCIDENT/KING MIDAS

120 BAR COOKIE RECIPES



Occident

and

King Midas



Do you ever think, "I'd like to bake more cookies for those kiddies of mine, but it takes so much time"? Well, you need not say this anymore. Here, in the Occident — King Midas Consumer Service Kitchens, we constantly search for new and easy ways to bake and still maintain all the old-fashioned goodness. The latest idea is a collection of bar cookies which you will make many times.

You'll find these recipes easy to make because all recipes have been developed to eliminate unnecessary mixing steps . . . easy to shape because you just spread, press or roll in or onto a pan . . . easy to store because many may be left right in the pan . . . quick to make because all recipes have been pre-shortened, there is no chilling of doughs and no special shaping . . . easy to eat because of all their baked-in goodness.

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QUICK TIPS AND HINTS

All recipes have been developed for use with Occident or King Midas Flour. Only when these flours are used can we guarantee success.

For correct pan size measure top inside length and width, if pan size is not given on bottom. Using a small pan will give a thicker more “cake-like” bar and require a longer baking time. A larger pan makes a thinner, crisper bar requiring a shorter baking time.

9x9 almost equals a 10x8 and 11x7
8x8 equals a 9-inch round pan
13x9 equals two 8x8-inch pans

All measurements are level. Standard measuring cups and spoons have been used. Using heaping measurement or poor measuring equipment could cause baking failures. Spoon flour lightly into measuring cup, then level off across the top with straight edge metal spatula.

Do not change ingredient amounts because this changes the recipe. In many recipes nuts can be omitted to suit your family's taste. Changing spices can give you a less desirable blend.

Pack brown sugar firmly into cup. It should keep the shape of the cup when turned out. (If there are lumps, roll between sheets of waxed paper. Lumps will melt during baking and leave holes in cookies.)

Spoon powdered (confectioners') sugar lightly into measuring cup and level off. (If sugar is lumpy, press through a sieve.)

Regular margarine can be substituted for butter in most recipes. If a whipped margarine is used, be sure to check label for the correct quantity to use.

When cutting dates, figs and marshmallows, use kitchen scissors. Dip in hot water if there is sticking.

Use a French knife for chopping nuts, fruit and raisins. Grease knife or coat fruit and raisins with one tablespoon of the flour to prevent sticking. Chopped raisins are easier to cut through in a bar cookie and cake.

Drain maraschino cherries and other moist fruit thoroughly on paper toweling.

When toasting coconut, place in 375° oven for 5 to 8 minutes until golden brown; stir occasionally for even browning.

Melted squares of unsweetened chocolate may be substituted for envelopes of premelted chocolate.

To make sour milk, combine 2 tablespoons vinegar or lemon juice with milk to measure 1 cup. (1 tablespoon for 1/2 cup.)

When rolling or pressing out dough on cookie sheet, place on wet paper towel or cloth to prevent slipping.

Unless otherwise directed in recipe — frost cookies after they are cooled.

Frostings tend to thicken as they stand; thin with a few drops of cream. Frostings should hold their swirls and have a smooth shining appearance. Store soft cookies and crisp cookies in separate containers with tight fitting covers. Do not stack warm cookies. They will lose their shape.

Most bar cookies can be stored right in pan. Cool completely, then cover tightly with foil or slip in plastic bag.

Remove cookies from cookie sheets as directed. If no directions are given, remove immediately and cool on wire rack.



Mostly cake-type bar cookies made in one easy step. (You'll find some chewy and crisp bars, too) All you do is place all ingredients in the mixing bowl and beat 2 quick minutes. Ideal to make for a "hurry up" coffee or tea party.

BROWNIES FOR A CROWD

When you want lots of moist rich brownies this is the recipe to use.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

1 1/4 cups Occident or King Midas Flour

1 cup sugar

1 cup packed brown sugar

1 teaspoon baking powder

1 teaspoon salt

1 teaspoon vanilla

1/2 cup soft butter

1/4 cup shortening

4 eggs

3 envelopes no-melt unsweetened
chocolate

1/2 cup chopped nuts, if desired

Beat at medium speed 1 minute. Spread in greased 15x10-inch pan. Bake at 350° for 25 to 30 minutes. Cool and frost. (If you desire a thicker brownie, bake in a greased 13x9-inch pan for 30 to 35 minutes.)

Chocolate Icing:

Melt 3 tablespoons **butter**, with 3 tablespoons **milk** and 1 envelope **no-melt unsweetened chocolate**. Stir in 2 1/2 cups **powdered sugar**; beat until smooth.

MOCHA PECAN TRIANGLES

Plump cake-type bars with a hint of coffee and chocolate and a coffee icing.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/4 cups Occident or King Midas Flour	1 tablespoon cocoa
3/4 cup sugar	1/3 cup shortening
2 teaspoons instant coffee	2/3 cup milk
1/2 teaspoon soda	1 egg
1/2 teaspoon salt	1/2 cup finely chopped pecans

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center. Cool and frost. Cut into triangles.

Coffee Icing:

Combine 2 tablespoons **butter**, 1 teaspoon **instant coffee**, 1 1/2 cups **powdered sugar**, 1 to 2 tablespoons **hot water**, beating until smooth and of spreading consistency.

SPICY RAISIN DIAMONDS

Raisin spice bars are topped with a browned butter icing.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/4 cups Occident or King Midas Flour	1/4 teaspoon nutmeg
3/4 cup packed brown sugar	1/4 teaspoon cloves
1/3 cup shortening	1/2 cup buttermilk or sour milk
1/2 teaspoon soda	1 egg
1/2 teaspoon salt	1/2 cup raisins (whole or chopped)
1 teaspoon cinnamon	

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan. Bake at 350° for 20 to 25 minutes, or until bars spring back when touched lightly in center. Cool. Frost with Browned Butter Icing, page 14.

BANANA-NUT BARS

A double banana treat-little banana cakes topped with banana frosting.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/2 cups Occident or King Midas Flour

1 cup sugar

1/2 teaspoon soda

1/2 teaspoon salt

1/2 cup shortening

2 eggs

1 medium very ripe banana, sliced

1/3 cup milk

1 teaspoon lemon juice

1/2 cup chopped nuts

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool and frost. Sprinkle with nuts, if desired.

Banana Frosting:

Combine 2 tablespoons soft **butter**, 2 cups **powdered sugar**, 1/4 teaspoon **salt**, 1 teaspoon **vanilla** and 1/2 **medium banana**. Beat until smooth and creamy. If necessary, thin with a few drops of **milk**.

SOUR CREAM FUDGE TREATS

Fudgy cakes . . . made double easy with a baked-on topping.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 cup Occident or King Midas Flour

1 cup sugar

1/2 teaspoon soda

1/2 teaspoon salt

1/2 teaspoon vanilla

1/4 cup shortening

2 eggs

2 envelopes no-melt unsweetened
chocolate

1/3 cup water

1/2 cup dairy sour cream

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Sprinkle with 1 cup (6 oz.) **semi-sweet chocolate pieces** and 1/2 cup chopped **nuts**.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool; sprinkle with **powdered sugar**.

GINGER CREAM BARS

"Quick as mix" soft, moist, spicy bars complemented with an orange frosting.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

2 cups Occident or King Midas Flour	1/4 teaspoon cloves
2/3 cup sugar	1/3 cup shortening
1 teaspoon soda	1/2 cup light molasses
1/2 teaspoon salt	1/2 cup boiling water
1/2 teaspoon nutmeg	1 egg
1/2 teaspoon cinnamon	

Beat at medium speed 2 minutes. Spread in greased 15x10-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost warm.

Orange Frosting:

Combine 2 cups **powdered sugar**, 2 tablespoons **butter**, 1 tablespoon grated **orange rind** and 2 tablespoons **orange juice**. Beat until smooth and creamy.

DATE NUT TREASURES

Browned butter icing completes this sour cream date cookie now made as a bar.

BAKE: 350° for 20 to 25 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

2 cups Occident or King Midas Flour	1 teaspoon vanilla
1/2 cup butter	1/2 teaspoon soda
1 cup packed brown sugar	1/2 teaspoon salt
2 eggs	1 cup cut dates
3/4 cup dairy sour cream	1/2 cup chopped nuts

Beat at a low speed 2 minutes. Spread in greased 15x10-inch pan. Bake at 350° for 20 to 25 minutes, or until light golden brown. Frost warm with Browned Butter Icing, page 14.

SPICY BUTTER WAFERS

A crisp thin cookie with lots of spice!

BAKE: 350° for 14 to 16 minutes • MAKES: 60 two-inch squares

Combine in mixing bowl:

2 cups Occident or King Midas Flour	1/2 teaspoon ginger
3/4 cup sugar	1/2 teaspoon cocoa
1 teaspoon salt	1/4 teaspoon cloves
2 teaspoons cinnamon	1/2 cup soft butter
1 teaspoon nutmeg	1 egg
1/2 teaspoon baking powder	1/4 cup cream

Mix until dough forms, using lowest speed of mixer. Spread or press out dough, half at a time, on greased cookie sheet to 12x10-inch rectangle. Bake at 350° for 14 to 16 minutes, or until light golden brown on edges. Cut into 2-inch squares. Immediately sift powdered sugar over top. Remove from cookie sheet.

COFFEE KLOTCH QUICKS

A coffee tempter are these coffee flavored cake bars with their easy baked-on topping.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 cup Occident or King Midas Flour	1/2 cup milk
2/3 cup sugar	1/3 cup shortening
1 1/4 teaspoons baking powder	1 egg
1 teaspoon instant coffee	1/2 cup currants
1/2 teaspoon salt	

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan. Sprinkle with a mixture of 1/3 cup chopped or sliced **almonds**, 1/4 cup **sugar** and 1 tablespoon grated **orange rind**.

Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center.

HOLIDAY FRUIT BARS

Fruit cake in a bar shape. Easy to serve and stores well.

BAKE: 350° for 40 to 45 minutes • MAKES: 13x9-inch pan

2 eggs	1/2 teaspoon salt
1 cup packed brown sugar	1/2 teaspoon nutmeg
1/2 cup milk	1/4 teaspoon cloves
1/3 cup cooking oil	1 1/2 cups Occident or King Midas Flour
2 tablespoons molasses	1 1/4 cups dates, halved
1 teaspoon baking powder	1 cup candied cherries, halved
1 teaspoon cinnamon	1 cup Brazil nuts or pecans, broken

Combine all ingredients, except flour, fruit and nuts in mixing bowl; beat well. Stir in remaining ingredients. Spread in greased 13x9-inch pan. Bake at 350° for 40 to 45 minutes. Frost warm.

Orange Glaze:

Combine 1 cup **powdered sugar**, 1 tablespoon soft **butter** and 2 tablespoons **orange juice**.

LEMON NUT CREAMS

Lemon in the bar and in the frosting makes these bars extra refreshing.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/4 cups Occident or King Midas Flour	1/3 cup soft butter
1 cup sugar	2 eggs
1 teaspoon baking powder	1 tablespoon grated lemon rind
1/2 teaspoon salt	1/2 cup chopped nuts
1/3 cup milk	

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost immediately. Cool; cut into bars.

Lemon Frosting:

Combine 2 tablespoons **butter**, 2 tablespoons **lemon juice** and 1 1/2 cups **powdered sugar**.

CHOCOLATE NUT MARBLE BARS

Two bars in one. Fudgy cake-type brownie combines with a butter-nut cake bar.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1 cup Occident or King Midas Flour

1/2 cup soft butter

1 cup sugar

1 cup finely chopped walnuts

1 teaspoon baking powder

2 eggs

1 teaspoon vanilla

1 envelope no-melt unsweetened chocolate

1/2 teaspoon salt

Combine all ingredients except chocolate in mixing bowl. Beat at medium speed 2 minutes. Spoon half of batter here and there in greased and floured 13x9-inch pan.

Stir chocolate into remaining batter. Spoon between light batter. Spread carefully.

Bake at 350° for 20 to 25 minutes or until very light brown. Do not over-bake. Cool and frost.

Chocolate Frosting:

Melt 2 tablespoons **butter** with 2 tablespoons **milk** and 1 envelope **no-melt unsweetened chocolate** in saucepan. Add 2 cups **powdered sugar**. Beat until smooth, adding milk if necessary.

ORANGE PECAN BARS

Sour cream is the secret to this moist, rich orange bar.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/2 cups Occident or King Midas Flour

1 teaspoon baking powder

1/2 cup soft butter

1/2 teaspoon soda

1/2 cup packed brown sugar

1/2 teaspoon salt

1/4 cup sugar

1 tablespoon grated orange rind

2 eggs

1/2 cup chopped pecans

1/2 cup dairy sour cream

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost warm. Cool; cut into bars.

Orange Icing:

Combine 2 tablespoons soft **butter**, 1 teaspoon grated **orange rind**, 2 tablespoons **orange juice** and 1 cup **powdered sugar**. Mix until smooth.

PRALINE CANDY BARS

Cookies that are chewy and rich with brown sugar and nuts and topped with a praline frosting.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/2 cups Occident or King Midas Flour

1 teaspoon baking powder

1 1/4 cups packed brown sugar

1 teaspoon vanilla

1 egg

1/4 teaspoon salt

1/3 cup soft butter

1/2 cup broken pecans

2 tablespoons milk

Beat at medium speed 1 minute. Spread in greased 13x9-inch pan. Sprinkle with 1/2 cup broken **pecans**.

Bake at 350° for 25 to 30 minutes, or until golden brown. Cool. Drizzle with Frosting.

Praline Frosting:

Melt together 1/2 cup packed **brown sugar**, 2 tablespoons **butter** and 1 tablespoon **milk**. Stir in 1/2 cup **powdered sugar**.

APPLESAUCE RAISIN BARS

Spicy and moist are these “cake-like” bars.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 cup Occident or King Midas Flour	1/8 teaspoon cloves
2/3 cup sugar	1/4 cup shortening
1 teaspoon soda	1 cup sweetened applesauce
1/2 teaspoon salt	1 egg
1/2 teaspoon cinnamon	1/2 cup raisins (chopped, if desired)
1/4 teaspoon nutmeg	

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool and frost.

Browned Butter Icing:

Brown 2 tablespoons **butter** in saucepan. Stir in 2 tablespoons **milk**, 2 cups **powdered sugar** and 1/4 teaspoon vanilla. Beat until smooth. If necessary, thin with additional **milk**.

PUMPKIN-NUT BARS

Pumpkin pie flavor in a moist bar. Try the dessert idea for your next party.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 cup Occident or King Midas Flour	1/2 teaspoon salt
1 cup packed brown sugar	1 1/2 teaspoon pumpkin pie spice*
1/2 cup shortening	1 teaspoon vanilla
3/4 cup canned pumpkin	2 eggs
1/2 teaspoon soda	1/2 cup chopped nuts

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center. Cool and frost with Browned Butter Icing, Page 14.

*One teaspoon cinnamon and 1/4 teaspoon each of ginger and nutmeg may be substituted for the pumpkin pie spice.

Pumpkin Cake Dessert:

Bake in greased and floured 9x9-inch pan for 40 to 50 minutes. Serve warm with **whipped cream** or **ice cream**.

FROSTED FRUIT BARS

Candied fruits are like jewels in these delicious butter cake bars.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

2 cups Occident or King Midas Flour	3/4 cup soft butter
1 1/3 cups sugar	2 eggs
1 teaspoon baking powder	1/3 cup milk
1/2 teaspoon salt	2 cups mixed candied fruit
1 teaspoon vanilla	3/4 cup broken pecans
2 tablespoons grated orange rind	

Combine in mixing bowl 1 3/4 cups flour and remaining ingredients, except candied fruit and pecans. Beat at medium speed 2 minutes. Combine 1/4 cup flour with candied fruit and pecans. Stir into batter. Spread in greased and floured 13x9-inch pan.

Bake at 350° for 30 to 35 minutes, or until light golden brown. Cool and frost.

Orange Butter Cream Icing:

Combine 1/3 cup **butter**, 2 cups **powdered sugar**, 2 tablespoons **orange juice** and 1/2 teaspoon **vanilla**. Beat until smooth and creamy.

BUTTERSCOTCH NUT BARS

Brown sugar and nuts in the bar and the brown sugar frosting make these bars special.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/3 cups Occident or King Midas Flour

2/3 cup milk

1 cup packed brown sugar

1/3 cup shortening

1/2 teaspoon salt

1 egg

1/2 teaspoon soda

1 cup finely chopped nuts

1 teaspoon vanilla

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until springs back when touched lightly in center. Cool and frost.

Butterscotch Icing:

Melt 2 tablespoons **butter** with 1/2 cup packed **brown sugar** and 2 tablespoons **cream**. Add 1 1/2 cups **powdered sugar** and 1/2 teaspoon **vanilla**. Beat until smooth.

Using good and the correct ingredients is an important step for the best baked products.

Baking powder loses its leavening action and should never be kept more than a year after the can is opened. Date the can when opened. When almost a year old — throw it away. This is better than a baking failure.

If a recipe calls for shortening, a homogenized shortening should be used.

Large eggs should be used unless a recipe calls for a cup measurement.

VIENNESE JAMMIES

Almond paste and a fruit jam team up to give these bars a European touch. Just right for tea time.

BAKE: 350° for 35 to 40 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/2 cups Occident or King Midas Flour

1/2 cup sugar

1/2 cup soft butter

2 tablespoons milk

1 egg

1/2 teaspoon baking powder

1/2 teaspoon salt

Beat at medium speed 1 minute. Spread in greased 13x9-inch pan. Spread with: 1 cup **red (jam) preserves**, then 1 cup **almond paste** or **cake and pastry filling**.

If desired, sprinkle with finely chopped **almonds**.

Bake at 350° for 35 to 40 minutes, or until wooden pick inserted in center comes out clean.

DATE NUT SQUARES

Chewy with dates and crunchy with nuts. Makes an easy family dessert. Serve warm with whipped cream.

BAKE: 325° for 50 to 60 minutes • MAKES: 36

Combine in mixing bowl:

3/4 cup Occident or King Midas Flour

1 cup packed brown sugar

1 teaspoon baking powder

1 teaspoon vanilla

1/2 teaspoon salt

2 eggs

2 tablespoons cooking oil

1 cup cut dates

1/2 cup chopped nuts

Beat at low speed 2 minutes. Spread in greased 9x9-inch pan.

Bake at 325° for 50 to 60 minutes. Cut into 1 1/2-inch squares. Coat with **powdered sugar**.



Bar cookies are so popular because they are so easy and quick to make. They make an excellent dessert for a buffet dinner. A not so sweet fruit bar, a rich “candy-like” and a crisp bar makes a good variety. Included in this section are bar cookies that have long been America’s favorites.

NORWEGIAN ALMOND BARS

A rich almond filling is layered between butter cookie — so typical of Scandinavian cooking.

BAKE: 350° for 30 to 35 minutes + **MAKES:** 9x9-inch pan

1 1/2 cups Occident or King Midas Flour
1/4 cup sugar
1/4 teaspoon salt
3/4 cup butter

1 egg
1 cup almonds, ground
1 cup powdered sugar
1 tablespoon water

Combine flour, sugar, salt, butter and egg yolk. Mix until crumbly using low speed of mixer. Remove 1/2 cup. Press remainder into bottom of ungreased 9x9-inch pan.

Combine almonds, powdered sugar, egg white and water to make a paste. Spoon over crust; spread carefully. Crumble reserved mixture over almonds.

Bake at 350° for 30 to 35 minutes, or until golden brown.

Tip: 1 cup almond paste or cake and pastry filling may be substituted for the almond mixture.

SWEDISH KRINGLER BARS

A real treat — cream puff mixture on top of butter pastry.

BAKE: 350° for 50 to 60 minutes • MAKES: 14x8-inch sheet

CRUST:

1/3 cup butter	1/4 teaspoon salt
1 cup Occident or King Midas Flour	2 to 3 tablespoons water

TOPPING:

1/2 cup butter	1/4 teaspoon almond extract
1 cup water	3 eggs
1 cup Occident or King Midas Flour	1/4 cup chopped almonds, if desired
1/2 teaspoon salt	

Crust: Cut butter into flour and salt. Add water gradually while stirring with a fork just until a dough can be formed. Form into a square. Coat well with flour. Roll out on cookie sheet to 14x8-inch rectangle.

Topping: Melt butter in water. Stir in flour and salt. Cook, stirring constantly, until very thick and mixture leaves side of pan. Add almond extract and eggs, one at a time, beating well after each. Stir in almonds. Spread over pie crust.

Bake at 350° for 50 to 60 minutes, or until rich golden brown. Frost warm.

Almond Icing:

Combine 1 cup **powdered sugar**, 2 tablespoons soft **butter**, 1 tablespoon **milk** and 1/2 teaspoon **almond extract**. Beat until smooth.

COFFEE-ALMOND BARS

Add 1/2 teaspoon **instant coffee** to crust mixture and to the Icing.

MOCHA-ALMOND BARS

Add 1/2 teaspoon **instant coffee** and 1 tablespoon **cocoa** to crust mixture. Add 1/2 teaspoon **coffee** and 2 teaspoons **cocoa** to Icing.

TOFFEE SQUARES

Brown sugar-butter bars with an easy chocolate topping — you just let the chips melt on the hot bars; then spread to frost.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

1 cup butter

1 cup packed brown sugar

1 teaspoon vanilla

2 cups Occident or King Midas Flour

1 cup (6 oz.) semi-sweet chocolate pieces

1 cup chopped walnuts

Cream butter, brown sugar and vanilla. Stir in flour, 1/2 cup chocolate pieces and 3/4 cup nuts. Press into bottom of greased 15x10-inch pan.

Bake at 350° for 25 to 30 minutes, or until light golden brown. Immediately sprinkle with 1/2 cup chocolate pieces. When soft, spread to frost. Sprinkle with 1/4 cup nuts. Cut into squares while warm.

BUTTERSCOTCH MERINGUE BARS

Brown sugar bars topped with a crisp brown sugar meringue full of chocolate chips.

BAKE: 350° for 15 minutes and 325° for 35 to 40 minutes

MAKES: 13x9-inch pan

1 1/2 cups Occident or King Midas Flour

1 cup packed brown sugar

1/3 cup shortening

1/4 cup butter

2 eggs, separated

1 teaspoon vanilla

1/2 teaspoon cream of tartar

1/4 teaspoon salt

1/2 cup sugar

1/2 cup chopped nuts

1/2 cup semi-sweet chocolate pieces

Mix together flour, 1/2 cup brown sugar, shortening, butter and egg yolks until particles are fine. Press into bottom of ungreased 13x9-inch pan. Bake at 350° for 15 minutes.

Beat egg whites with vanilla, cream of tartar and salt until foamy. Gradually add 1/2 cup brown sugar and sugar; continue beating until very stiff peaks form when beaters are raised. Fold in nuts and chocolate pieces. Spread over partially baked crust.

Bake at 325° for 35 to 40 minutes. Cut, while warm, into bars with wet sharp knife.

MATRIMONIAL (DATE) BARS

A date filling is baked between layers of a crunchy oatmeal mixture. Try one of the other fruit fillings.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

DATE FILLING:

1 1/4 cups (8 oz.) halved dates
1/2 cup water

1/4 cup sugar
1 tablespoon lemon juice

COOKIE BASE:

3/4 cup butter
1 cup packed brown sugar
1/2 teaspoon salt

1 1/2 cup Occident or King Midas Flour
1 cup quick-cooking rolled oats

Combine Filling ingredients in saucepan. Cook over medium heat, stirring occasionally, until thick and smooth.

Cream butter with brown sugar and salt. Blend in flour and oats until particles are fine. Press 2/3 of crumb mixture into bottom of greased 13x9-inch pan. Spread with filling. Sprinkle with remaining crumbs; press down lightly.

Bake at 350° for 30 to 35 minutes, or until golden brown.

RAISIN BARS

Combine in saucepan 1 1/2 cups ground **raisins**, 2 tablespoons grated **orange rind**, 1/4 cup **orange juice**, 1/3 cup **water**, 1/4 cup **sugar**. Cook until thick.

APRICOT BARS

Cook 1 1/3 cups cut **apricots**, 1/2 cup **water** and 1 tablespoon **lemon juice** until apricots are tender. Stir in 1/2 cup **sugar**; cook until thick.

BLONDE BROWNIES

Lunch Box Treat . . . chewy bars are full of chocolate pieces and nuts.

BAKE: 350° for 25 to 30 minutes • **MAKES:** 13x9-inch pan

1/2 cup butter	1/2 teaspoon baking powder
1 1/2 cups packed brown sugar	1/2 teaspoon salt
2 eggs	1/2 cup chopped nuts
1 1/2 cups Occident or King Midas Flour	1/2 cup semi-sweet chocolate pieces, if desired
1 teaspoon vanilla	

Melt butter in 2-quart saucepan. Stir in remaining ingredients except chocolate pieces. Spread in greased and floured 13x9-inch pan. Sprinkle with chocolate pieces.

Bake at 350° for 25 to 30 minutes. Serve plain, sprinkled with powdered sugar or frosted with Browned Butter Icing, page 14.

DREAM BARS

This old favorite is a must on a cookie tray.

BAKE: 350° for 15 minutes and 20 to 25 minutes

MAKES: 9x9-inch pan

1 cup Occident or King Midas Flour	1/2 teaspoon baking powder
1 1/3 cups packed brown sugar	1/4 teaspoon salt
1/3 cup soft butter	1 cup flaked coconut
2 eggs	1/2 cup chopped nuts, if desired
1 teaspoon vanilla	

Mix together flour, 1/3 cup brown sugar and butter until crumbly. (With mixer, use low speed.) Press into bottom of ungreased 9x9-inch pan. Bake at 350° for 15 minutes.

Combine 1 cup brown sugar and remaining ingredients in mixing bowl. Beat at medium speed until thick and foamy. Pour over partially baked crust. Bake at 350° for 20 to 25 minutes, or until golden brown.

SHORTBREAD

Try some of the new flavor variations for the old-time Scotch butter cookie.

BAKE: 350° for 20 to 25 minutes • MAKES: About 3 dozen

2 cups Occident or King Midas Flour

1 tablespoon cream

1/2 cup sugar

1/2 teaspoon vanilla

3/4 cup soft butter

Combine all ingredients in mixing bowl. Mix until a dough can be formed. (With electric mixer use a low speed.) Form into a square. Flatten on greased cookie sheet to a 10x8-inch rectangle. Prick with fork to make 2-inch triangles. Do not separate. Bake at 350° for 20 to 25 minutes, or until golden brown on edges. Cut along prick lines.

COFFEE SHORTBREAD

Add 2 teaspoons **instant coffee** and 1/4 cup finely chopped pecans.

MOCHA SHORTBREAD

Add 1 teaspoon **instant coffee** and 1 tablespoon **cocoa**.

BUTTERSCOTCH SHORTBREAD

Substitute **brown sugar** for the white. Decrease baking time to 15 to 20 minutes.

ALMOND SHORTBREAD

Add 1/3 cup finely chopped **almonds** and 1/2 teaspoon **almond extract**.

CHOCOLATE SHORTBREAD

Add 2 tablespoons **cocoa**.

FUDGE NUT BROWNIES

Chewy and rich like candy — easy to make.

BAKE: 350° for 25 to 30 minutes

MAKES: 8 or 9-inch square pan

2 ounces unsweetened chocolate	1/2 teaspoon baking powder
1/2 cup butter	1/2 teaspoon vanilla
1 cup packed brown sugar	1/4 teaspoon salt
2 eggs	1/2 cup finely chopped nuts
1/2 cup Occident or King Midas Flour	Chocolate Frosting, page 25

Melt chocolate with butter and brown sugar in 2-quart saucepan. Remove from heat; stir in remaining ingredients. Spread in greased 8 or 9-inch square pan. Bake at 350° for 25 to 30 minutes. Cool and frost. If desired, sprinkle with chopped nuts.

CHINESE CHEWS

Cherries, nuts and dates go into this version of Chinese Chews.

BAKE: 350° for 30 to 35 minutes

MAKES: 8 or 9-inch square pan

2 eggs	2/3 cup Occident or King Midas Flour
2/3 cup sugar	1 cup finely cut dates or figs
1/2 teaspoon baking powder	1/2 cup chopped nuts
1 teaspoon vanilla	1/2 cup cut candied cherries
1/2 teaspoon salt	

Beat eggs, sugar, baking powder, vanilla and salt until thick and ivory colored. Combine remaining ingredients. Fold into egg mixture. Spread in greased and floured 8 or 9-inch square pan.

Bake at 350° for 30 to 35 minutes. Cool 10 minutes. Cut into 1-inch squares. Shape in balls; roll in plain or **powdered sugar**. *

*If desired, Chinese Chews may be left in squares and coated with sugar.

CAKE BROWNIES

Peanut and chocolate lovers try the peanut butter variation.

BAKE: 350° for 25 to 30 minutes

MAKES: 8 or 9-inch square pan

1/3 cup butter	1 teaspoon baking powder
1 1/2 ounces unsweetened chocolate	1/2 teaspoon vanilla
1 cup sugar	1/4 teaspoon salt
2 eggs	1/2 cup finely chopped nuts, if desired
2/3 cup Occident or King Midas Flour	

Melt butter with chocolate and sugar in 2-quart saucepan. Add remaining ingredients; blend thoroughly. Spread in greased 8 or 9-inch square pan. Bake at 350° for 25 to 30 minutes. Sprinkle immediately with 1 cup **miniature marshmallows**. Cool and frost.

Chocolate Frosting:

Melt 2 tablespoons **butter** with 1 ounce **unsweetened chocolate** and 1 tablespoon **milk**. Add 1 cup **powdered sugar** and 1/2 teaspoon **vanilla**. Beat until smooth.

PEANUT BUTTER BROWNIES

Add 1/4 cup **peanut butter** to batter for cake brownies. Omit marshmallows and add 2 tablespoons **peanut butter** to frosting.

CHERRY BROWNIES

Add 1/2 cup cut **maraschino cherries** to batter for cake brownies. Add 2 tablespoons cut **cherries** to frosting.



A jar of homemade cookies is a welcome treat to the youngsters home from schools. The “oohs” and “ahs” are an even greater joy to a mother.

Now, for the first time, many of these cookie jar favorites can be made in minutes. The flavors the same — all that is different is the new shape which is so easy to do.

PEANUT BUTTER STICKS

Keep the cookie jar full of these for the youngsters. Idea — add chocolate pieces with the flour.

BAKE: 350° for 15 to 20 minutes • MAKES: 5 dozen

1/2 cup shortening

1/2 cup peanut butter

1/2 cup sugar

1/2 cup packed brown sugar

1 egg

2 tablespoons milk

1 teaspoon soda

1 teaspoon salt

1 teaspoon vanilla

2 cups Occident or King Midas Flour

Beat together all ingredients except flour until fluffy. Blend in flour. Divide into 5 parts. Shape into 1-inch rolls. Place on ungreased cookie sheet, 3 inches apart. Flatten, crisscross fashion, with fork to 1/4 inch. Bake at 350° for 15 to 20 minutes, or until golden brown. Cool a couple minutes; cut diagonally into 1-inch sticks.

PEANUT BUTTER CHIP STICKS

Add 1/2 cup **semi-sweet chocolate pieces** with the flour.

SWEDISH TEA CAKES

The new way to shape an all time favorite Christmas and party cookie.

BAKE: 325° for 25 to 30 minutes

MAKES: 4 1/2 dozen cookies

1 cup butter
1/2 cup powdered sugar
2 teaspoons vanilla

1/2 teaspoon salt
2 cups Occident or King Midas Flour
1 cup finely chopped pecans

Cream butter with powdered sugar, vanilla and salt until fluffy. Blend in flour and pecans. Flatten on ungreased cookie sheet to a 9x6-inch rectangle. Cut into 1-inch squares. Do not separate.

Bake at 325° for 25 to 30 minutes, or until lightly browned on edges. Recut into squares. Cool 5 minutes; roll in **powdered sugar**.

GINGERSNAP STRIPS

Tastes just like they should. All that is different is the shape. Make them in minutes.

BAKE: 350° for 12 to 15 minutes • MAKES: About 6 dozen

3/4 cup shortening
1 cup sugar
1 egg
1/4 cup light molasses
2 teaspoons soda

1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon cloves
2 cups Occident or King Midas Flour

Combine all ingredients in mixing bowl. Blend until dough forms. Divide into 6 parts. Shape into 12-inch rolls. Place at least 3 inches apart on greased cookie sheets. Brush tops with water; sprinkle with sugar. Bake at 350° for 12 to 15 minutes or until golden brown. Cool 5 minutes; cut diagonally into 1-inch bars.

HONEY SPICE SNAPS

Substitute 1/4 cup **honey** for molasses and 1/4 teaspoon **nutmeg** for cloves. Increase **flour** to 2 1/4 cups.

BROWN SUGAR SNAPS

Substitute **brown sugar** and **light corn syrup** for sugar and molasses and 1 1/2 teaspoons **anise seed** for spices. Increase **flour** to 2 1/4 cups.

CHOCOLATE CHIP BARS

Another all-time favorite made easy for you.

BAKE: 375° for 15 to 20 minutes • MAKES: 13x9-inch pan

1/2 cup butter

1 teaspoon vanilla

1/3 cup sugar

1/2 teaspoon soda

1/3 cup packed brown sugar

1/2 teaspoon salt

1 egg

1/2 cup semi-sweet chocolate pieces

1 cup Occident or King Midas flour

1/2 cup chopped nuts

Softened butter with sugars. Add remaining ingredients; blend well. Spread in greased 13x9-inch pan. Bake at 375° for 15 to 20 minutes, or until light golden brown.

BUTTERSCOTCH CHIP BARS

Substitute **butterscotch chips or pieces** for the chocolate pieces.

BUTTER PECAN JEWELS

Bits of jelly nestled in a crunchy pecan topping add sparkle to this popular butter cookie.

BAKE: 350° for 25 to 30 minutes • MAKES: 9x9-inch pan

3/4 cup butter

1 1/2 cups Occident or King Midas Flour

1/2 cup brown sugar

1 teaspoon vanilla

1/4 cup powdered sugar

1/2 teaspoon salt

1 egg (reserve 1 tablespoon white

3/4 cup finely chopped pecans

for topping)

Cream butter with sugars. Blend in egg, flour, vanilla, salt and 1/4 cup pecans. Press into bottom of ungreased 9x9-inch pan. Brush with reserved egg white; sprinkle with 1/2 cup pecans. Press deep holes with floured finger, 1-inch apart.

Bake at 350° for 25 to 30 minutes or until golden brown. (With knife handle, remark holes the last 10 minutes of baking.) Immediately fill indentations with jelly, jam, melted chocolate pieces or colored powdered sugar icing. Cut into squares.

MORAVIAN SUGAR COOKIES

Crisp and chewy sugar cookies with a golden coating of cinnamon sugar.

BAKE: 350° for 12 to 15 minutes • **MAKES:** 40 two-inch squares

1/2 cup butter

1 cup sugar

1 teaspoon baking powder

1 teaspoon vanilla

1/4 teaspoon salt

1 egg

1 1/4 cups Occident or King Midas flour

TOPPING:

1/4 cup sugar

1/4 cup finely chopped nuts

2 teaspoons cinnamon

Soften butter with sugar, baking powder, vanilla and salt. Blend in egg and flour. Spread half of dough on well-greased cookie sheet to 10x8-inch rectangle. Repeat with remaining dough. Combine Topping ingredients; sprinkle over dough.

Bake at 350° for 12 to 15 minutes, or until golden brown on edges. Cool 2 minutes. Cut into 2-inch squares; remove immediately.

ROLLED BUTTER COOKIE QUICKIES

For the holidays or a party flare sprinkle with colored sugars or frost and decorate.

BAKE: 350° for 10 to 15 minutes • **MAKES:** 70 two-inch squares

3/4 cup butter

2/3 cup sugar

1 teaspoon baking powder

1 teaspoon vanilla

1/2 teaspoon salt

2 tablespoons milk or cream

2 cups Occident or King Midas Flour

Combine all ingredients, except flour, in mixing bowl; cream until fluffy. Blend in flour. Form into ball. Roll out half of dough on greased cookie sheet to 14x10-inch rectangle. Sprinkle with sugar. Repeat with remaining dough.

Bake at 350° for 10 to 15 minutes, or until light golden brown. Immediately cut 2-inch squares, diamonds or triangles.

Tip: If cookie sheet slips while rolling out dough, place on damp paper toweling or cloth.

PEPPERNUTS

Spicy bits of cookies to snack on like peanuts.

BAKE: 300° for 25 to 30 minutes

MAKES: 17 dozen peanut-size cookies

1/2 cup butter

1 teaspoon ginger

1/2 cup packed brown sugar

1/4 teaspoon soda

1 1/2 cups Occident or King Midas Flour

1/8 teaspoon salt

Melt butter with brown sugar. Stir in remaining ingredients. Flatten to 7-inch square on ungreased cookie sheet. Cut into 1/2-inch squares. Do not separate.

Bake at 300° for 25 to 30 minutes. Recut. Cool; coat with powdered sugar.

Tip: One tablespoon finely chopped candied ginger may be substituted for ground ginger.

SPANISH PEANUT BARS

An easy version of an old favorite cookie. Kids will love these bars.

BAKE: 350° for 25 to 30 minutes • **MAKES:** 13x9-inch pan

2/3 cup shortening

1/2 teaspoon baking powder

1 cup packed brown sugar

1 cup Occident or King Midas Flour

1 egg

1/2 cup quick-cooking rolled oats

1/2 teaspoon salt

1 1/2 cups Spanish salted peanuts

1/2 teaspoon soda

1 cup corn flakes

Combine first 6 ingredients in mixing bowl; beat well. Stir in remaining ingredients. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until light golden brown. Cool 5 minutes; cut into bars.

PEPPARKAKOR CRISPS

Snappy molasses and spice cookies that are always a Christmas favorite.

BAKE: 350° for 10 to 15 minutes • **MAKES:** 70 two-inch squares

2/3 cup shortening	1/2 teaspoon cinnamon
1/3 cup light molasses	1/2 teaspoon nutmeg
1/4 cup brown sugar	1/4 teaspoon cloves
1 teaspoon ginger	2 tablespoons milk
1/2 teaspoon soda	2 cups Occident or King Midas Flour
1/2 teaspoon salt	

Cream together all ingredients except flour until fluffy. Blend in flour. Roll out dough, half at a time, on greased cookie sheet to 14x10-inch rectangle. Sprinkle with sugar. Bake at 350° for 10 to 15 minutes. Cut immediately into 2-inch squares, diamonds or triangles. Frost, if desired.

Tip: To cut *diamonds*, make horizontal cuts 2 inches apart and diagonal cuts 2 inches apart. For *triangles* make diagonal cuts in the other direction, or cut diamonds in half.

OLD FASHIONED OATMEAL BARS

Kids will love these soft, moist raisin spice bars. Good with a glass of milk.

BAKE: 350° for 20 to 25 minutes • **MAKES:** 13x9-inch pan

1 cup raisins (chopped or whole)	1 teaspoon salt
3/4 cup water	1 teaspoon cinnamon
1 cup quick-cooking rolled oats	1 teaspoon vanilla
1 cup Occident or King Midas Flour	3/4 teaspoon soda
1/3 cup shortening	1/4 teaspoon nutmeg
1/2 cup sugar	1/4 teaspoon cloves
1 egg	1/2 cup chopped nuts

Combine raisins with water; simmer 10 minutes. Combine oatmeal with raisins and liquid. Add remaining ingredients. Beat at medium speed 1 minute. Spread evenly in 13x9-inch greased pan.

Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center.

FILLED SUGAR COOKIE BARS

A sugar cookie with a choice of fillings, now made as a bar cookie instead of rolling and cutting individual cookies.

BAKE: 375° for 15 to 20 minutes • MAKES: About 3 dozen

3/4 cup butter

1/2 cup packed brown sugar

1/2 cup sugar

1 egg

1 tablespoon cream or milk

1 teaspoon baking powder

1 teaspoon vanilla

1/2 teaspoon salt

2 1/2 cups Occident or King Midas Flour

Cream butter with sugars. Add egg, cream, baking powder, vanilla, and salt; mix well. Blend in flour. Refrigerate while preparing a Filling.

Roll out half of dough on lightly floured sheet of waxed paper to 14x10-inch rectangle. Transfer to ungreased cookie sheet, waxed paper side up. Remove paper. Spread with Filling. Roll out remaining dough as above. Place over filling; remove paper. Sprinkle with sugar.

Bake 375° for 15 to 20 minutes or until light golden brown. Cut into 3x1 1/2-inch bars.

DATE FILLED SUGAR COOKIES

Combine in saucepan 1 1/4 cups (8 oz.) cut **dates**, 1/4 cup **sugar**, 1/2 cup **water** and 1 teaspoon grated **lemon rind**. Cook, stirring constantly, until thick. Stir in 1/2 cup chopped **nuts**.

FIG FILLED SUGAR COOKIES

Combine in saucepan 1 1/2 cups cut **figs**, 1/3 cup **sugar**, 1/2 cup **water**, 1 teaspoon grated **lemon rind** and 2 tablespoons **lemon juice**. Cook, stirring constantly, until thick.

APRICOT FILLED SUGAR COOKIES

Combine in saucepan 1 1/2 cups cut **dried apricots**, 1/2 cup **water**, 1 teaspoon grated **orange rind** and 2 tablespoons **orange juice**. Cook, stirring constantly, until thick. Stir in 1/2 cup **sugar** and 1/2 cup **coconut**. Re-heat.

MINCEMEAT FILLED SUGAR COOKIES

Use 1 1/2 cups **prepared mincemeat**.

RAISIN FILLED SUGAR COOKIES

Combine 1 1/2 cups **prepared raisin pie filling** and 1/2 cup chopped **nuts**.

CHEWY OATMEAL BARS

Another favorite made easy as a bar cookie. Coconut adds chewiness and flavor.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 cup shortening	1/4 teaspoon soda
1 cup packed brown sugar	3/4 cups Occident or King Midas Flour
1 egg	1 1/2 cups quick-cooking rolled oats
1 teaspoon baking powder	1/2 cup chopped nuts
1 teaspoon salt	1/2 cup coconut
1 teaspoon vanilla	

Cream together the first 8 ingredients until fluffy. Blend in remaining ingredients. Spread in greased 13x9-inch pan. Bake at 350° for 20 to 25 minutes. Cool 10 minutes; cut in bars.

Bar cookies are not only easy to bake, but easy to pack for mailing. Suggested recipes for mailing are:

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As the name says this section includes rich almost “candy-like” cookies. Just the type of recipe you like to swap over the “back fence” or the cookie you want to bring to a cookie exchange. Some are old favorites, but many are new recipe ideas.

CHOCOLATE COVERED CHERRY BARS

Cherries nestled in creamy fondant between a chocolate base and chocolate base and chocolate frosting.

BAKE: 350° for 15 minutes • **MAKES:** 3 dozen

1/2 cup butter

1/4 cup sugar

2 tablespoons cocoa

1 1/4 cups Occident or King Midas Flour

36 maraschino cherries, well drained

Soften butter with sugar and cocoa. Mix in flour until particles are fine. Press into bottom of 8 or 9-inch ungreased square pan.

Bake at 350° for 15 minutes. Top with Fondant. Press cherries into Fondant; 6 rows with 6 to a row. Spoon Glaze over cherries.

Butter Cream Fondant:

Combine 2 tablespoons **butter**, 2 cups powdered **sugar**, 2 tablespoons **milk** and 1/2 teaspoon vanilla.

Chocolate Glaze:

Blend together. 1 envelope **no-melt unsweetened chocolate** and 1 table-spoon **butter**, melted.

BUTTERSCOTCH CHIP BARS

Butterscotch chips add the flavor and corn flakes the crunch to this easy cookie.

BAKE: 350° for 25 to 30 minutes • **MAKES:** 13x9-inch pan

1/2 cup butter	1/2 teaspoon baking powder
1 1/3 cups sugar	1 cup Occident or King Midas Flour
2 eggs	1 cup coarsely crushed corn flakes
1 teaspoon vanilla	1/2 cup butterscotch chips
1/2 teaspoon salt	

Melt butter with sugar. Remove from heat. Stir in remaining ingredients, except butterscotch chips. Spread in greased 13x9-inch pan. Sprinkle with chips.

Bake at 350° for 25 to 30 minutes, or until light golden brown on edges. Cool; cut into bars.

CHRISTMAS FRUIT CONFECTION

A European confection — rich with candied fruit and rolled in powdered sugar before serving.

BAKE: 325° for 50 to 60 minutes • **MAKES:** 8 or 9-inch pan

3/4 cup sugar	1 1/2 cups mixed candied fruit (half candied cherries)
1/3 cup honey	1 cup coarsely chopped almonds or other nuts
1/4 cup water	1 teaspoon rum or brandy extract
1/4 cup butter	1/2 teaspoon baking powder
3/4 cup Occident or King Midas Flour	1/2 teaspoon salt
1 egg	
1 cup raisins	

Line 8 or 9-inch pan with foil. Grease foil. Boil together sugar, honey, water and butter for 3 minutes. Remove from heat. Stir in remaining ingredients. Pour into prepared pan.

Bake at 325° for 50 to 60 minutes. Cool. Cut into squares; coat with powdered sugar. (For rum balls, shape baked squares into balls and roll in powdered sugar.)

CHOCO-MINT STICKS

For chocolate lovers. Moist brownies topped with a creamy mint filling. Chocolate glaze completes the cookie.

BAKE: 350° for 25 to 30 minutes

MAKES: 8 or 9-inch square pan

1/2 cup butter

1 envelope no-melt unsweetened chocolate

1 cup sugar

2 eggs

1/2 cup Occident or King Midas Flour

1/2 teaspoon baking powder

1/4 teaspoon salt

1/2 cup slivered almonds

Melt butter in 2-quart saucepan. Blend in remaining ingredients. Pour into greased 8 or 9-inch square pan. Bake at 350° for 25 to 30 minutes. Frost. Chill until firm. Top with Glaze.

Peppermint Cream Frosting:

Combine 1 cup **powdered sugar**, 2 tablespoons soft **butter**, 1 tablespoon **milk** and 1/2 teaspoon **peppermint extract**. Beat until smooth.

Chocolate Glaze:

Blend together 1 envelope **no-melt unsweetened chocolate** and 1 tablespoon **butter**, melted.

TOFFEE ALMOND CRUNCH

Reminds you of candy — just like the name says.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1 cup butter, melted

1 cup packed brown sugar

1/2 teaspoon instant coffee

1/4 teaspoon salt

2 cups Occident or King Midas Flour

1 cup (6 oz.) milk chocolate or

semi-sweet chocolate pieces

1/2 cup sliced or slivered almonds

Combine first five ingredients; blend thoroughly. Spread in bottom of ungreased 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until golden brown. Sprinkle immediately with half the chocolate. Let stand 5 minutes; spread evenly. Sprinkle with half the almonds. Turn out immediately onto ungreased cookie sheet. Sprinkle bottom side with remaining chocolate. Spread to frost when soft. Sprinkle with remaining almonds. When chocolate is set, break into pieces.

BLACK BOTTOM CHERRY CREAMS

Party fare — a coconut cherry cream filling hides a chocolate crust.

BAKE: 350° for 30 to 35 minutes • MAKES: 9x9-inch pan

1/3 cup butter

1/2 cup sugar

2 tablespoons cocoa

3/4 cup Occident or King Midas Flour

1 egg

1/2 to 1 cup maraschino cherries

2 cups grated (cookie) coconut

3/4 cup sweetened condensed milk

Melt butter. Add cocoa, sugar, flour and egg; mix well. Spread in greased 9x9-inch pan. Place cherries on chocolate mixture.

Combine coconut and sweetened condensed milk. Spoon over base; spread to cover. Bake at 350° for 30 to 35 minutes. Frost warm. Cool; cut into squares.

Chocolate Frosting:

Melt together 1/3 cup **semi-sweet chocolate pieces**, 1 tablespoon **butter**, and 1 tablespoon **milk**. Stir in 1/2 cup **powdered sugar**; beat until smooth. If necessary, thin with additional **milk**.

GOLDEN CANDY CHIPS

Pieces of caramelized sugar add crunch and flavor to crisp sugar cookie bars.

BAKE: 350° for 15 to 20 minutes • MAKES: 4 dozen

3/4 cup and 2 tablespoons sugar

1/2 cup butter

1/4 teaspoon salt

1 cup Occident or King Midas Flour

Heat 1/4 cup sugar in small skillet until melted and golden. Pour onto greased cookie sheet to harden. Crush fine. (Place between 2 sheets of waxed paper and crush with hammer.)

Soften butter with 1/2 cup sugar and salt. Blend in flour and crushed sugar. Press to a 12x9-inch rectangle on foil-lined cookie sheet. Fold up sides of foil Sprinkle with 2 tablespoons sugar.

Bake at 350° for 15 to 20 minutes or until light golden brown. Cool 5 minutes; cut into about 1 1/2 inch squares.

BUTTER CREAM BARS

A must for the party tray — a creamy white almond bark tops a butter cookie base.

BAKE: 375° for 15 to 18 minutes

MAKES: 8 or 9-inch square pan

CRUST:

1/3 cup soft butter

1 tablespoon cream

1/4 cup brown sugar

1/2 teaspoon vanilla

1 1/4 cups Occident or King Midas Flour

TOPPING:

1/4 cup light cream

1 1/2 to 2 cups powdered sugar

1/4 cup sugar

1/2 cup unblanched or toasted whole almonds

1/4 cup butter

1/2 teaspoon almond extract

1/8 teaspoon salt

Combine crust ingredients. Mix until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan. Bake at 375° for 15 to 18 minutes, or until golden brown.

Boil cream, sugar, butter and salt together 3 minutes. Remove from heat. Add powdered sugar until of spreading consistency; beat until smooth. Stir in almonds and extract. Spread over baked crust. Cool; cut into squares.

YUM YUM BARS

Coconut, caramel sauce and milk chocolate give this attractive bar its unique flavor.

BAKE: 350° for 25 to 30 minutes • **MAKES:** 2 dozen

1/3 cup butter

2 tablespoons milk

1 cup Occident or King Midas Flour

2 tablespoons flour

1/4 cup packed brown sugar

2 tablespoons butter, melted

2 cups flaked coconut

1/4 cup powdered sugar

1/2 cup (6-oz. jar) caramel sundae sauce

Cut butter into flour and sugar until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan.

Combine remaining ingredients; spread carefully over crust. Bake at 350° for 25 to 30 minutes, or until golden brown. Cool. Drizzle with frosting. Cut into about 3x1-inch bars.

Chocolate Frosting:

Melt together 1/4 cup **semi-sweet or milk chocolate pieces**, 1 tablespoon **butter**, 1 tablespoon **milk** and 1/4 cup **powdered sugar**.

DATE CONFECTIONS

No bake caramel-like cookies with just the right amount of dates. Chocolate frosting goes on top.

MAKES: 8 or 9-inch square pan

1/2 cup butter	1 egg
1/2 cup sugar	1/2 cup halved dates
1/2 cup packed brown sugar	1/2 cup chopped nuts
1/2 cup Occident or King Midas Flour	1/2 cup graham cracker crumbs

Combine in saucepan butter, sugar, brown sugar, flour, egg and dates. Bring to boil, stirring constantly; cook 3 minutes. Stir in nuts and graham cracker crumbs. Spread in well-buttered 8 or 9-inch square pan. Frost. Chill until firm; cut into squares.

Chocolate Glaze:

Melt 1/4 cup **semi-sweet chocolate pieces** with 1 tablespoon **milk** and 1 tablespoon **butter**. Stir in 1/2 cup **powdered sugar**; beat until smooth.

CHOCOLATE SUNDAE BARS

A sure winner is this cookie that combines two favorite flavors — butter-scotch and chocolate.

BAKE: 375° for 15 minutes and 15 minutes

MAKES: 8 or 9-inch square pan

1/2 cup butter	1/2 cup salted peanuts
1/2 cup powdered sugar	1/2 cup semi-sweet chocolate pieces
1 1/4 cups Occident or King Midas Flour	

Soften butter with powdered sugar. Blend in flour until particles are fine. With mixer, use lowest speed. Stir in peanuts. Press in bottom of greased 8 or 9-inch square pan. Bake at 375° for 15 minutes, or until light golden brown. Drizzle with Butterscotch Sauce.

Bake 15 minutes. Sprinkle immediately with chocolate pieces. Let stand 10 minutes. Spread to frost.

Butterscotch Sauce:

Combine in small saucepan 3/4 cup packed **brown sugar**, 2 tablespoons **butter** and 3 tablespoons **milk**. Heat to boiling.

SKILLET FUDGE BARS

No bake cookies — you make them in a skillet and they taste just like the candy.

MAKES: 8 or 9-inch square pan

1/4 cup butter

1 cup sugar

1/2 cup Occident or King Midas Flour

1/2 cup half & half cream

1 cup (6 oz.) semi-sweet chocolate pieces

1/2 cup chopped nuts

1 teaspoon vanilla

1/4 teaspoon salt

Combine butter, sugar, flour and cream in skillet or saucepan. Bring to a boil, stirring constantly. Boil 5 minutes; stir occasionally. Remove from heat; stir in remaining ingredients. Pour into buttered 8 or 9-inch square pan. Chill until firm; cut into squares.

ROCKY ROAD FUDGE

Sprinkle 1 cup **miniature marshmallows** over bottom of buttered pan. Pour **fudge** over marshmallows.

BUTTERSCOTCH FUDGE

Substitute **butterscotch pieces** for chocolate.

CHOCOLATE BUTTERSCOTCH FUDGE

Use 1/2 cup **chocolate pieces** and 1/2 cup **butterscotch pieces**.

BUTTERSCOTCH LANE CANDY BARS

A touch of the Old South — coconut and raisins go together to make these bars a real treat.

MAKES: 8 or 9-inch square pan

1/2 cup butter

1 cup sugar

1/2 cup Occident or King Midas Flour

1/2 cup half & half cream

1 cup (6-oz. pkg.) butterscotch pieces

1/2 cup white raisins

1/2 cup coconut

1/2 cup chopped nuts

Melt butter in 2-quart saucepan. Stir in sugar, flour and cream. Bring to boil; boil 5 minutes, stirring constantly. Stir in remaining ingredients. Spread in well-buttered 8 or 9-inch square pan. Chill until firm. Cut into squares.

CHOCOLATE CREAMS

Chocolate and pecans go into the almond bark topping. Butterscotch cookies are the base.

BAKE: 375° for 15 minutes • MAKES: 8 or 9-inch square pan

1/2 cup butter	1/4 cup butter
1 1/4 cups Occident or King Midas Flour	1/3 cup semi-sweet chocolate pieces
1/3 cup sugar	1 1/2 to 2 cups powdered sugar
1 tablespoon cocoa	1/2 cup unblanched or toasted almond halves
1/3 cup light cream	1/2 teaspoon almond extract
1/4 cup sugar	

Cut butter into flour, sugar and cocoa until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan. Bake at 375° for 15 minutes.

Boil cream, sugar and butter together 3 minutes. Remove from heat. Stir in remaining ingredients; beat until smooth. Spread over baked crust. Cool; cut into squares.

CHOCOLATE GOODY BARS

Pieces of butter cookie and salted peanuts clustered together in a chocolate glaze. Eats like a candy bar.

BAKE: 375° for 12 to 15 minutes • MAKES: 8x8-inch square pan

1/3 cup butter	1 tablespoon milk
1/4 cup brown sugar	1 teaspoon vanilla
1 cup Occident or King Midas Flour	1 cup salted peanuts

Cream butter with sugar. Blend in flour, milk and vanilla. Flatten on greased cookie sheet to 7-inch square. Cut into 1/2-inch squares. Bake at 375° for 12 to 15 minutes, or until light golden brown. Prepare Glaze. Stir in cookie squares and peanuts. Spread in a buttered 8x8-inch pan. Chill; cut into squares.

Chocolate Glaze:

Melt 1 cup (6 oz.) **semi-sweet chocolate pieces** with 2 tablespoons **butter** and 1/3 cup **milk**. Stir in 1 1/2 cups **powdered sugar**.

FUDGE-IN-BETWEEN BARS

A quickie to make and easy to eat. The fudge has a peanut butter flavor.

BAKE: 375° for 15 to 20 minutes

MAKES: 8 or 9-inch square pan

1/3 cup butter	1/2 cup light corn syrup
1 1/4 cups sugar	1 cup (6 oz.) semi-sweet chocolate pieces
1 1/4 cups Occident or King Midas Flour	1 cup peanut butter
3 tablespoons butter	1/2 cup chopped nuts, if desired
1/4 cup cream	

Soften 1/3 cup butter with 1/4 cup sugar. Mix in flour until particles are fine. Turn into 8 or 9-inch square pan. Bake at 375° for 15 to 20 minutes, or until light golden brown. Add 3 tablespoons butter; stir to melt. Remove 1 cup mixture; press remainder into bottom of pan.

Bring 1 cup sugar, cream and corn syrup to a full boil. Boil 2 minutes. Remove from heat. Stir in chocolate, peanut butter and nuts. Pour over crust. Top with remaining crumbs. Press down firmly. Chill until firm; cut into small squares.

PEANUT 'SCOTCH CREAMS

Peanut butter and butterscotch team up to make this unique cookie.

BAKE: 375° for 15 to 20 minutes • **MAKES:** 64 pieces

1 1/4 cups Occident or King Midas Flour	1 cup (6 oz.) butterscotch pieces
1/2 and 1/3 cup sugar	1 cup peanut butter
1/3 cup butter	1 cup broken cashews or salted peanuts
1 cup light corn syrup	

Combine flour, 1/3 cup sugar and butter; mix until crumbly. Place in 9x9-inch pan. Bake at 375° for 15 to 20 minutes, or until golden brown.

Bring to a full boil 1/2 cup sugar and syrup in 2-quart saucepan. Remove from heat. Stir in peanut butter, butterscotch pieces, cashews and baked mixture. Spread in 9x9-inch pan. Chill until firm; cut into 1-inch squares.

PEANUT CHOCOLATE CREAMS

Substitute **semi-sweet chocolate pieces** for the butterscotch.

Tip: If you want frosted bars, sprinkle 1/2 cup **semi-sweet chocolate pieces** over warm bars. When soft, spread to frost.

CHOCOLATE SURPRISES

The surprise? A layer of caramel and raisins hidden under the chocolate frosting.

BAKE: 375° for 15 to 20 minutes • MAKES: 9x9-inch pan

1/2 cup butter	1/4 cup cream or milk
1/3 cup sugar	1 cup powdered sugar
1 1/4 cups Occident or King Midas Flour	1 cup raisins
1/2 pound (about 28) candy caramels	

Soften butter with sugar. Blend in flour. Press into bottom of 9x9-inch pan. Bake at 375° for 15 to 20 minutes, or until golden brown.

Melt caramels with cream over boiling water. Stir in powdered sugar. Spread over baked crust. Top with raisins; press down slightly. Frost. Let harden; cut into bars.

Chocolate Glaze:

Melt 2 tablespoons **butter** with 2 tablespoons **milk** and 1/2 cup **semi-sweet chocolate pieces**. Stir in 1/2 cup **powdered sugar**. Beat until smooth.

SWISS CANDY COOKIES

Honey and a perfect blend of spices add crunch and flavor to this fruit and almond bar.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 cup butter	1/2 teaspoon cardamom, crushed
1 cup Occident or King Midas Flour	1/2 teaspoon cinnamon
1/2 cup sugar	1/2 cup cut candied cherries or mixed fruit
1/2 teaspoon anise seed, crushed	1/2 cup chopped almonds
1/2 teaspoon coriander, crushed, if desired	1/4 cup honey

Cut butter into flour, sugar and spices until particles are fine. Stir in candied fruit, almonds and honey. Spread or press with floured fingers into bottom of ungreased 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until golden brown. Cool 10 minutes. Cut into squares. Sprinkle with **powdered sugar**.

CARAMEL NUT LAYERS

Sure to please! A caramel layer is hidden between brown sugar, oatmeal cookies.

BAKE: 375° for 10 minutes and 12 to 15 minutes

MAKES: 8x8-inch pan

1/2 cup butter	1 tablespoon flour
1 cup Occident or King Midas Flour	1 tablespoon butter
1/2 cup quick-cooking rolled oats	1/2 cup powdered sugar
1/3 cup packed brown sugar	1/4 cup chopped nuts
1/2 cup caramel sundae sauce	

Cut butter into flour, oats and brown sugar until particles are fine. Press half of mixture into bottom of ungreased 8x8-inch pan. Place remaining mixture in small pan.

Bake at 375° for 10 minutes. Combine remaining ingredients; pour over partially baked crust. Top with crumb mixture. Bake 12 to 15 minutes, or until light golden brown. Cool; cut into bars.

CHOCOLATE NUT LAYERS

Substitute **chocolate sundae sauce** for caramel sauce.



Here are new twists to old favorites and new recipe ideas for family or company fare.

SCANDINAVIAN TOSCA BARS

A buttery bar with a delicate baked-on almond cream topping.

BAKE: 375° for 15 to 20 and 12 to 15 minutes

MAKES: 8 or 9-inch square pan

1/2 cup butter	3 tablespoons butter
1 1/4 cups Occident or King Midas Flour	1/2 cup slivered or sliced almonds
1 cup sugar	1 tablespoon Occident or King Midas Flour
2 tablespoons cream	1/4 teaspoon almond extract

Cream butter with 1/2 sugar. Blend in flour until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan. Bake at 350° for 15 to 20 minutes, or until light golden brown.

Combine 1/2 cup sugar with remaining ingredients in small saucepan. Boil 2 minutes. Pour over partially baked crust. Bake 12 to 15 minutes, or until golden brown. Cool; cut into squares.

BOHEMIAN FRUIT BARS

A candied fruit bar with a European spice flavor.

BAKE: 350° for 30 to 35 minutes • **MAKES:** 13x9-inch pan

3/4 cup water	1/2 teaspoon soda
1/4 cup dark corn syrup	1/2 teaspoon anise seed
1/2 cup butter	1/2 teaspoon crushed cardamom
3/4 cup sugar	1/2 teaspoon cinnamon
1/2 cup raisins	1/4 teaspoon mace
1/2 cup cut dates	1 egg
1 cup mixed candied fruit	1 tablespoon grated orange rind
2 cups Occident or King Midas Flour	

Bring to a full boil water, syrup, butter, sugar and fruit. Remove from heat; stir in remaining ingredients. Spread in a greased 13x9-inch pan. Bake at 350° for 30 to 35 minutes, or until it springs back when touched lightly in center. Frost immediately. Cool; cut into bars.

Orange Glaze:

Combine 1 tablespoon soft **butter**, 1 cup **powdered sugar**, 1 teaspoon grated **orange rind** and 2 tablespoons **orange juice**.

CHOCOLATE PECAN SHORTBREAD

Chocolate pudding mix adds flavor and sweetness. For a delicate chocolate, use the milk chocolate pudding mix.

BAKE: 325° for 20 to 25 minutes • **MAKES:** 64

3/4 cup soft butter	1 1/2 cups Occident or King Midas Flour
1 package (3 3/4 oz.) chocolate pudding and pie filling	1/2 cup chopped pecans

Cream butter with chocolate pudding. Blend in flour and pecans. Work into a dough. Flatten to an 8-inch square on ungreased cookie sheet. Cut into 2x1/2-inch sticks. Do not separate.

Bake at 325° for 20 to 25 minutes. Recut while warm. Roll in powdered sugar before serving.

FUDGY DOUBLE-DECKERS

A fudgy topping bakes on top of a butter cookie.

BAKE: 350° for 35 to 40 minutes • MAKES: 9x9-inch pan

1/4 cup butter	2 tablespoons milk
1/3 cup (3-oz. pkg.) cream cheese	2 tablespoons Occident or King Midas Flour
1 cup Occident or King Midas Flour	1 teaspoon vanilla
1 tablespoon sugar	1 egg
1 cup (6-oz. pkg.) semi-sweet chocolate pieces	3/4 cup chopped pecans (reserve 1/4 cup for topping)
1/2 cup sugar	

Blend together butter, cream cheese and flour until crumbly. Press into bottom and 1/2 inch up the sides of ungreased 9x9-inch pan. Melt chocolate pieces over boiling water. Stir in remaining ingredients. Pour over crust. Sprinkle with reserved pecans.

Bake at 350° for 35 to 40 minutes. Cool; cut into squares.

BUTTERSCOTCH DOUBLE-DECKERS

Substitute **butterscotch pieces** for chocolate.

FRENCH PARTY FLAKES

Flaky-puffy cookies glistening with a sugar coating. Ideal when a not-so-sweet cookie is wanted.

BAKE: 400° for 10 to 15 minutes • MAKES: 36

1/4 cup butter	1 cup Occident or King Midas Flour
1/3 cup (3-oz.) cream cheese	1/4 teaspoon salt

Soften butter with cream cheese. Blend in flour and salt just until can form dough. (Use lowest speed of mixer or a pastry blender.) Shape into square. Roll out on greased cookie sheet to 12x9-inch rectangle. Cut into 2x1 1/2-inch strips. Brush with **milk**. Sprinkle with **sugar**.

Bake at 400° for 10 to 15 minutes, or until light golden brown. Remove cookies as they brown.

MERRY MIX-UPS

Coconut, chocolate pieces and nuts are the winning combination in these bars.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

1 1/2 cups Occident or King Midas Flour

3/4 cup sugar

1 teaspoon baking powder

1/2 cup butter

1 cup (6 oz.) semi-sweet chocolate pieces

2 1/3 cups (7-oz. pkg.) flaked coconut

1/2 cup chopped nuts

1 1/3 cups (14-oz. can) sweetened condensed milk

Combine flour, butter, sugar and baking powder; mix until particles are fine. Place evenly in greased 13x9-inch pan. Sprinkle with chocolate pieces, coconut and nuts. Drizzle condensed milk evenly over mixture.

Bake at 350° for 30 to 35 minutes, or until golden brown. Cool; cut into squares.

CHOCOLATE MERRY MIX-UPS

Add 2 tablespoons **cocoa** to flour-sugar base mixture.

SWEDISH LEMON SQUARES

Just 3 ingredients go into this tasty party cookie.

BAKE: 325° for 15 to 20 minutes • MAKES: 81 small cookies

3/4 cup butter

1 1/2 cup Occident or King Midas Flour

1 pkg. (3 3/4 oz.) instant lemon pudding mix

Cream butter and pudding mix until fluffy. Blend in flour. Press together to make a dough. Flatten to 9-inch square on ungreased cookie sheet. Cut with sharp knife into 1-inch squares. Do not separate.

Bake at 325° for 15 to 20 minutes, or until light golden brown. Cool 10 minutes; recut squares. Roll in powdered sugar, if desired.

SWEET CRACKER COOKIES

Just right when you want something sweet, but not too sweet.

BAKE: 375° for 10 to 15 minutes • **MAKES:** 42 two-inch squares

1 cup Occident or King Midas Flour	1/2 teaspoon salt
1/2 cup Occident Whole Wheat Flour	1/2 cup soft butter
1/4 cup sugar	1/4 cup milk
1/2 teaspoon anise seed	

Combine all ingredients, mixing until can form into dough. Roll out on greased cookie sheet to a 14x10-inch rectangle. Cut into 2-inch squares. Sprinkle with **sugar**. Prick with fork. Bake at 375° for 10 to 15 minutes, or until light golden brown. Remove cookie from edge as they brown. Continue to bake remainder.

Note: Cookie dough may be divided in half; roll each to a 10x8-inch rectangle. If your cookie sheet has sides so you can't roll out dough, use bottom of sheet.

LEMON CREAM CHEESERS

Lemon flavored cheese cake in a bar cookie.

BAKE: 350° for 30 to 35 minutes

MAKES: 8 or 9-inch square pan

1/2 cup butter	1/3 cup sugar
1 1/4 cups Occident or King Midas Flour	1 egg
1/2 cup quick-cooking rolled oats	2 teaspoons grated lemon rind
1/2 cup packed brown sugar	1 tablespoon lemon juice
1/4 teaspoon salt	1/4 cup milk
1 package (8 oz.) soft cream cheese	

Combine first five ingredients; mix until crumbly. Press half of mixture into bottom of ungreased 8 or 9-inch square pan.

Combine remaining ingredients; beat until smooth and creamy. Pour over crust. Top with remaining crumb mixture. Bake at 350° for 30 to 35 minutes. Cool; cut into bars. Store in refrigerator.

SWISS CHOCOLATE STICKS

Delicate chocolate butter bars topped with a golden coconut crunch.

BAKE: 350° for 15 to 20 minutes • MAKES: 40 sticks

1/2 cup butter

2 tablespoons cocoa

3/4 cup sugar

1/2 teaspoon baking powder

1 egg

1/2 teaspoon salt

1 cup Occident or King Midas Flour

1/2 cup flaked coconut

Cream butter with 1/2 cup sugar. Blend in egg, flour, cocoa, baking powder and salt. Spread to a 12x9-inch rectangle on foil-lined cookie sheet. Brush with water. Combine 1/4 cup sugar and coconut; sprinkle over bars. Fold up sides of foil.

Bake at 350° for 15 to 20 minutes, or until coconut is golden brown. Cut into 3x1-inch strips immediately.

ORANGE DREAM BARS

A dream bar with an orange twist.

BAKE: 350° for 15 minutes and 20 to 25 minutes

MAKES: 9x9-inch pan

1 cup Occident or King Midas Flour

1/2 cup sugar

1/4 cup powdered sugar

1/2 cup light corn syrup

1/2 cup butter

2 tablespoons Occident or King Midas Flour

2 eggs

1/2 teaspoon baking powder

1 tablespoon grated orange rind

Mix first 3 ingredients together in small mixing bowl until crumbly. Press into bottom of greased 9x9-inch pan. Bake at 350° for 15 minutes.

Beat eggs in small mixing bowl until foamy. Blend in remaining ingredients. Pour over crust. Bake 20 to 25 minutes, or until golden brown. Cool and frost. Cut into bars.

Orange Icing:

Combine 1 cup **powdered sugar**, 1/2 teaspoon **vanilla** and 2 tablespoons **butter**. Add 1 to 2 tablespoons **orange juice** until of spreading consistency.

CRUNCHY FLAKETTES

Flaky butter pastry flipped over a brown sugar, coconut filling.

BAKE: 375° for 20 to 25 minutes • MAKES: 2 dozen

1 1/2 cups Occident or King Midas Flour

1/2 teaspoon salt

1/4 cup shortening

1/4 cup butter

2 tablespoons milk

TOPPING:

1/2 cup packed brown sugar

2 tablespoons flour

2 tablespoons soft butter

1/2 cup flaked coconut

Cut shortening and butter into flour and salt until particles are fine. Use lowest speed of mixer. Add milk; mix just until dough forms. Roll out on sheet of foil to 16x12-inch rectangle. Combine topping ingredients and sprinkle over half the dough. Fold uncovered half over filling. Transfer to ungreased cookie sheet. Brush with **milk**. Sprinkle with **sugar**.

Bake at 375° for 20 to 25 minutes, or until light golden brown. Cut into 2-inch square immediately.

PENUCHE TREASURES

A butterscotch brownie bakes on top of a coconut-brown sugar mixture.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 cup and 2 tablespoons butter

1 cup flaked coconut

1 1/3 cups packed brown sugar

1/2 cup butter

2 eggs

1 cup Occident or King Midas Flour

1 teaspoon baking powder

1 teaspoon vanilla

1/2 teaspoon salt

Melt 2 tablespoons butter in 13x9-inch pan. Sprinkle with coconut and 1/3 cup brown sugar. Melt 1/2 cup butter and 1 cup brown sugar in 2-qt. saucepan. Stir in remaining ingredients. Pour over coconut mixture.

Bake at 350° for 20 to 25 minutes. Cool; frost with Praline Frosting, page 13.

OATMEAL CRUNCH

Sure to please the family are these crunchy brown sugar bars full of chocolate pieces and nuts.

BAKE: 350° for 25 to 30 minutes • **MAKES:** 13x9-inch pan

1 cup butter	1 1/3 cups Occident or King Midas Flour
1 cup packed brown sugar	1 cup quick-cooking rolled oats
1 teaspoon vanilla	1/2 cup chopped nuts
1/2 teaspoon salt	1/2 cup semi-sweet chocolate pieces
1/4 teaspoon soda	

Cream butter with brown sugar, vanilla and salt. Stir in remaining ingredients. Press into bottom of ungreased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until golden brown. Cool; cut into bars. (For a crisper bar, bake in a 15x10-inch pan 20 to 25 minutes.) For frosting, sprinkle 1/2 cup chocolate pieces on hot bars. When soft, spread to frost.

PECAN CRISPS

Sweet crackery cookies coated with pecan-sugar mixture.

BAKE: 400° for 12 to 15 minutes • **MAKES:** 2 dozen

1/4 cup butter	1/4 cup finely chopped pecans
2 tablespoons shortening	1/2 teaspoon salt
1 cup Occident or King Midas Flour	2 to 3 tablespoons milk
1/4 cup sugar	1/2 teaspoon cinnamon

Cut butter and shortening into flour, 2 tablespoons sugar, pecans and salt until particles are fine. Add milk, stirring just until dough holds together.

Combine 2 tablespoons sugar and cinnamon. Sprinkle half on ungreased cookie sheet. Roll out dough on cookie sheet to 12x8-inch rectangle. Sprinkle with remaining cinnamon-sugar. Cut into 2-inch squares.

Bake at 400° for 12 to 15 minutes, or until light golden brown.

PEANUT BUTTER SQUARES

Chocolate filling peeks through a peanut butter cookie.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1/2 cup shortening	1 teaspoon vanilla
1/2 cup peanut butter	2 cups and 2 tablespoons Occident or King Midas Flour
1 cup packed brown sugar	1 cup chocolate sundae sauce
1 egg	1/2 cup powdered sugar
1 teaspoon soda	1/2 cup quick-cooking rolled oats
1 teaspoon salt	

Blend together shortening, peanut butter, brown sugar, egg, soda, salt and vanilla until light. Mix in 2 cups flour. Press 2/3 into bottom of greased 13x9-inch pan. Top with mixture of chocolate sauce, powdered sugar and 2 tablespoons flour. Add oats to remaining dough; crumble over filling.

Bake at 350° for 25 to 30 minutes. Cool; cut into squares. Sprinkle with powdered sugar, if desired.

LEMON CHEESE MELTS

Cream cheese, coconut and lemon rind add the twist to this Swedish butter bar.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1 cup butter	1 egg
1/3 cup (3-oz. pkg.) cream cheese	1 tablespoon grated lemon rind
1 cup powdered sugar	2 cups Occident or King Midas Flour
1/4 teaspoon salt	1/2 cup flaked coconut
1 teaspoon vanilla	

Soften butter with cream cheese and powdered sugar. Add remaining ingredients; beat well. Spread in greased 13x9-inch pan. Bake at 350° for 25 to 30 minutes, or until light golden brown. Cool 5 minutes; cut into 2-inch squares. Coat with **powdered sugar**.

MACAROON BETWEENS

A coconut filling bakes in between a rich, moist brownie and makes it taste like a candy bar.

BAKE: 350° for 30 to 35 minutes

MAKES: 8 or 9-inch square pan

1 1/3 cups flaked coconut	1 cup sugar
1/2 cup powdered sugar	1 egg yolk
1/4 teaspoon almond extract	1 egg
1 egg white	2/3 cup Occident or King Midas Flour
1/4 cup butter	1/2 teaspoon baking powder
2 ounces unsweetened chocolate	1/2 teaspoon salt

Combine coconut, powdered sugar, almond extract and 1 egg white. Set aside.

Melt butter with chocolate in saucepan. Blend in remaining ingredients. Spread half of batter in greased 8 or 9-inch square pan. Drop small spoonfuls of coconut mixture on top of batter. Top with remaining chocolate batter. Spread carefully to cover.

Bake at 350° for 25 to 35 minutes. If desired; sprinkle hot bars with 1/2 cup milk chocolate or semi-sweet chocolate pieces. When soft, spread to frost.

Check the oven and mind the minutes while baking.

Preheat the oven. Be sure it has reached the correct temperature before you place cookies in oven.

While baking, check product at minimum suggested time, then bake longer as needed. If two pan sizes are suggested in a recipe, the larger pan will bake a shorter time; while the smaller pan will require a longer baking time. Because oven temperatures do vary, it is possible you may need to bake the recipe a longer or shorter time than recommended.

Baking temperatures and times are developed for aluminum and stainless steel pans. If using a glass pan, lower the oven temperature 25° .

TEATIME PASTRIES

Flaky yeast bars that can be used as a cookie or a sweet roll. Just right for an afternoon coffee snack.

BAKE: 350° for 20 to 25 minutes • MAKES: 35 two-inch squares

1/2 cup sugar

1 packet dry yeast

1 teaspoon vanilla

1/4 cup milk

3/4 cup butter

2 cups Occident or King Midas Flour

1/2 teaspoon salt

2 tablespoons melted butter

1/4 cup finely chopped nuts

1 teaspoon cinnamon

Combine 1/4 cup sugar, yeast, vanilla and milk. Cut butter into flour and salt. Add milk mixture; stir until dough forms. Roll out on greased cookie sheet to a 14x10-inch rectangle. Cut into 2-inch squares. Brush with melted butter. Sprinkle with mixture of 1/4 cup sugar, cinnamon and nuts.

Bake at 350° for 20 to 25 minutes, or until golden brown. Top warm cookies with tiny bits of jam. Frost. (*Suggestion: Remove cookies on outside as they reach a desired brownness.*)

Vanilla Glaze:

Combine 1/2 cup **powdered sugar**, 1 teaspoon **butter** and 1 tablespoon **milk**.

Bake the easy way, using Occident/King Midas tested recipes.

Let your mixer work for you. Keep it on the kitchen counter so it will be ready to use. Use it for combining ingredients, beating, creaming, blending, mixing, stirring and cutting. Lowest speed is best for stirring and cutting shortenings into dry ingredients. Scrape the sides of the bowl occasionally for good blending.

Unless otherwise directed in a recipe, it is easier to cream, cut or blend butter with other ingredients if it is at room temperature.

NOTE: If you don't have our "Quick-as-a-Mix" Method for Home Baked Cakes, send for your free copy today.



Just the type of a bar you want when you need a refreshing not so rich dessert. An assortment of these bars make an excellent buffet dessert. Cut into 3 or 4-inch squares and serve with whipped or ice cream. They make an easy family dessert or are delicious for a dessert party. Because fruit has a tendency to make the crust soggy, many are best the first day.

SOUTHERN APRICOT LAYERS

An apricot filling that reminds you of pecan pie.

BAKE: 350° for 15 minutes and 30 to 35 minutes

MAKES: 9x9-inch pan

3/4 cup cut dried apricot	1 cup packed brown sugar
1/2 cup butter	1/2 teaspoon baking powder
1 1/4 cups Occident or King Midas Flour	1/2 teaspoon vanilla
1/4 cup sugar	1/4 teaspoon salt
2 eggs	1/2 cup chopped nuts

Cover apricots with water; bring to a boil and cook 10 minutes. Drain.

Cut butter into 1 cup flour and sugar in small mixing bowl until particles are fine (use low speed of mixer). Press into bottom of ungreased 9x9-inch pan. Bake at 350° for 15 minutes.

In small mixing bowl, beat together until foamy — eggs, brown sugar, 1/4 cup flour, baking powder, vanilla and salt. Stir in apricots and nuts. Spread over baked crust.

Bake 30 to 35 minutes, or until golden brown. Cool; cut into bars.

TANGY HAWAIIAN BARS

Pineapple and lemon go into these bars.

BAKE: 375° for 15 to 20 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

3/4 cup butter	1/2 teaspoon salt
1 1/2 cups Occident or King Midas Flour	1 can (1 lb. 4 oz.) pineapple pie filling
1/2 cup sugar	1 cup flaked coconut

Cut butter into flour, sugar and salt until particles are fine. Remove 2 tablespoons; press remainder into bottom of ungreased 13x9-inch pan. Bake at 375° for 15 to 20 minutes, or until light golden brown.

Spread pineapple filling over partially baked crust. Combine coconut with reserved crumbs. Sprinkle over pineapple. Bake 25 to 30 minutes, or until light golden brown. Cool; cut into bars.

BAVARIAN PASTRIES

A touch of the Old World! Flaky cream cheese bars with an apricot filling.

BAKE: 375° for 20 to 25 minutes • MAKES: 20 squares

1/3 cup (3-oz. pkg.) cream cheese	1/3 cup apricot or almond cake and pastry filling
1/2 cup butter	
1 1/4 cups Occident or King Midas Flour	

Cut cream cheese and butter into flour until dough forms. Roll out dough to 16x10-inch rectangle on floured cookie sheet. Spread half with filling. Fold other half over filling. Cut into 2-inch squares. Brush with milk; sprinkle with **sugar**.

Bake at 375° for 20 to 25 minutes, or until golden brown.

Substitute 1/2 cup **prune cake and pastry filling** for the apricot or almond.

Substitute 2 tablespoons **apricot preserves** for the cake and pastry filling.

LEMON GINGERS

Spicy bars complemented by a lemon filling.

BAKE: 375° for 15 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

3/4 cup shortening	1/2 teaspoon ginger
2 cups Occident or King Midas Flour	1/4 teaspoon cloves
3/4 cups sugar	1 egg
1 teaspoon salt	2 tablespoons molasses
1 teaspoon cinnamon	1 can (1 lb. 4 oz.) lemon filling
1/2 teaspoon soda	

Cut shortening into dry ingredients until particles are fine. Set aside 1 cup. To remainder, add egg and molasses. Mix just until dough forms. Spread into bottom of greased 13x9-inch pan.

Bake at 375° for 15 minutes. Spread with lemon filling, then sprinkle with the reserved crumb mixture. Bake 25 to 30 minutes.

MERRY MINCERS

A layer of mincemeat makes this bar an excellent holiday dessert. Try it warm with a scoop of ice cream.

BAKE: 375° for 15 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

3/4 cup butter	1 teaspoon baking powder
3/4 cup sugar	1 teaspoon vanilla
1 egg	1/2 teaspoon salt
2 1/2 cups Occident or King Midas Flour	2 cups prepared mincemeat

Cream butter with sugar and egg. Blend in flour, baking powder, vanilla and salt until crumbly. Press 2/3 of mixture into bottom of ungreased 13x9-inch pan. Bake at 375° for 15 minutes.

Spread mincemeat over cookie base. Sprinkle with remaining crumbs. Bake 25 to 30 minutes, or until light golden brown.

LEMON PUFFS

Refreshing lemon filled sponge squares are rolled in powdered sugar.

BAKE: 350° for 20 to 25 minutes • MAKES: 2 dozen squares

3 eggs

2/3 cup sugar

1/2 teaspoon baking powder

1/2 teaspoon salt

1 teaspoon grated lemon rind

3/4 cup Occident or King Midas Flour

1 can (1 lb. 4 oz.) lemon pie filling

powdered sugar

Beat eggs, sugar, baking powder, salt and lemon rind until thick and ivory colored. Fold in flour. Spread in 13x9-inch pan, greased and floured on bottom.

Bake at 350° for 20 to 25 minutes. Cool; cut in 2-inch squares. Split and fill with a teaspoonful lemon pie filling. Roll in powdered sugar.

(Tip: Cut, fill and roll puffs in powdered sugar just before serving.)

CHERRY STREUSEL BARS

Easy to make, yet so special are these colorful cherry bars with their streusel topping.

BAKE: 375° for 12 to 15 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

2 cups Occident or King Midas Flour

3/4 cup sugar

1/2 cup butter

1 can (1 lb. 4 oz.) cherry pie filling

1/2 cup coconut or chopped nuts

Cut butter into flour and sugar until particles are fine. Set aside 1 cup. Press remainder into bottom of greased 13x9-inch pan. Bake at 375° for 12 to 15 minutes, or until light golden brown.

Spread cherries over partially baked crust. Combine coconut with reserved flour-sugar mixture. Sprinkle over cherries. Bake 25 to 30 minutes, or until golden brown.

LEMON FILLERS

Lemon pie filling bakes between a butter crust.

BAKE: 375° for 15 minutes and 20 to 25 minutes

MAKES: 13x9-inch pan

1/2 cup butter

2 cups Occident or King Midas Flour

1/4 cup shortening

1/4 teaspoon salt

1/2 cup sugar

Mix together all ingredients until particles are fine. Remove 1 cup. Press remainder into bottom of ungreased 13x9-inch pan.

Bake at 375° for 12 to 15 minutes. Spread Filling over partially baked crust. Sprinkle with reserved crumbs. Drizzle with Glaze. Bake 20 to 25 minutes, or until golden brown.

LEMON FILLING:

1 cup sugar

1 tablespoon grated lemon rind

3 tablespoons Occident or King Midas Flour

1/4 cup lemon juice

2 slightly beaten eggs

2 tablespoons butter

3/4 cup water

Combine sugar and flour in saucepan. Stir in remaining ingredients. Cook over medium high heat, stirring constantly, until very thick.

Glaze:

Combine 1/2 cup **powdered sugar** and 1 tablespoon **cream** or **milk**.

PECAN PIE BARS

Just like little pieces of pie and just the right size for this rich dessert.

BAKE: 350° for 15 minutes and 30 to 35 minutes

MAKES: 9x9-inch pan

1 cup and 1 tablespoon Occident or

3 eggs

King Midas Flour

3/4 cup light or dark corn syrup

1/2 cup quick-cooking rolled oats

1 cup broken pecans

1/2 cup butter

1 teaspoon vanilla

3/4 cups packed brown sugar

1/4 teaspoon salt

Mix together 1 cup flour, oats, 1/4 cup brown sugar and butter until particles are fine. (With mixer, use low speed.) Press into greased 9x9-inch pan. Bake at 350° for 15 minutes.

Beat together eggs, syrup, pecans, vanilla, salt, 1/2 cup brown sugar and 1 tablespoon flour. Pour over partially baked crust. Bake 25 to 30 minutes.

SOUTHERN RAISIN PECAN BARS

Decrease **pecans** to 1/2 cup and add 1/2 cup chopped **raisins**.

PINEAPPLE PECAN BARS

Decrease **pecans** to 1/2 cup. Add 1/2 cup well drained crushed **pineapple**.

SWEDISH FRUIT BARS

Prunes, apple and raisins added to a can of apricot pie filling make up the Swedish filling.

BAKE: 375° for 15 to 20 minutes • MAKES: 13x9-inch pan

3/4 cup butter	1/2 teaspoon soda
2 cups Occident or King Midas Flour	1/2 teaspoon cardamon, if desired
1 cup quick-cooking rolled oats	1/2 teaspoon cinnamon
1 cup packed brown sugar	1/4 teaspoon nutmeg
1/2 teaspoon salt	1 egg

Cut butter into dry ingredients until particles are fine. With mixer, use low speed. Set aside 2 cups for topping. To remainder — add egg, mixing until dough forms. Press into bottom of greased 13x9-inch pan. Bake at 375° for 15 minutes.

Spread with Filling. Sprinkle with reserved crumbs. Press down lightly. Bake 25 to 30 minutes. Cool. Sprinkle with powdered sugar; cut into bars.

Swedish Fruit Filling:

Combine 1 can (1 lb. 4 oz.) **apricot pie filling**, 1/2 cup **raisins**, 1/2 cup cut **prunes**, 1 cup pared chopped **apple** and 2 teaspoons grated **lemon rind**.

APPLE QUICK PIE BARS

Apple pie and apple quick are combined in a bar which is topped with a tart lemon glaze.

BAKE: 400° for 15 minutes and 20 to 25 minutes

MAKES: 13x9-inch pan

1/2 cup shortening

2 to 3 tablespoons cream or milk

1/3 cup and 2 tablespoons butter

1 can (1 lb. 4 oz.) apple pie filling

2 cups Occident or King Midas Flour

1/2 cup quick-cooking rolled oats

1 teaspoon salt

1/4 cup brown sugar

Cut shortening and 1/3 cup butter into flour and salt until fine. Set aside 1 cup. To remainder add cream gradually while stirring lightly with a fork until dough is just moist enough to hold together. Form into a square. Flatten slightly; smooth edges. Roll out on floured surface to 13x9-inch rectangle. Place in bottom of ungreased 13x9-inch pan.

Bake at 400° for 15 minutes. Spread with apple pie filling. Combine oats, brown sugar and 2 tablespoons butter with reserved crumbs. Sprinkle over apples. Bake 20 to 25 minutes, or until golden brown. If desired, drizzle with Glaze while warm.

Lemon Glaze

Combine 1 tablespoon **butter**, 2 tablespoons **lemon juice** and 1/2 cup **powdered sugar**.

HIGH ALTITUDE BAKING

Recipes in this booklet are for use at sea level and up to 3,500 feet. Cookies generally require no change at higher altitudes. However, cake-type bars ("Quick as Mix" section) may need adjustment above 3,500 feet. Because ingredients vary for each recipe, suggested changes must be general. Sugar and/or leavening are usually decreased while flour and liquid are increased. Baking temperature is often increased 10 to 25°.

3,500 to 5,000 FEET

OVER 5,000 FEET

SUGAR

No change

No change or decrease 1 tbsp.

LIQUID

Increase 1 tbsp. for each cup

Increase 1 to 2 tbsp. for each cup

FLOUR

Increase 1/2 tbsp. for each cup

Increase 1/2 tbsp. for each cup

BAKING
POWDER

Decrease 1/8 to 1/4 tsp. for
each teaspoon.

Decrease 1/4 to 1/8 tsp. for
each teaspoon.

SODA

Decrease 1/4 tsp. for
each teaspoon.

Decrease 1/4 to 1/2 tsp. for
each teaspoon.

FREEZING BAR COOKIES

All cookies in this book can be frozen. Bake them in your spare time for those extra busy days and unexpected guests.

If well packaged, cookies may be stored in the freezer up to 12 months. Freezing maintains the original quality; it does not improve it. Cool cookies completely before freezing.

Freezing containers:

Use glass jars, canisters, coffee and shortening cans with tight fitting covers sealed with masking tape. Cardboard boxes wrapped in foil or polyethylene (plastic) may be used, too. Cookies may be placed on foil lined cardboard or paper plates and wrapped in foil or slipped into a polyethylene bag. The cardboard or paper plate helps prevent breakage of cookies. Bar cookies may be frozen right in the pan. Wrap securely with freezer foil or use a polyethylene bag.

General hints:

If cardboard boxes are used, be sure they are wrapped in foil or plastic to prevent drying out. Cookies should never be placed next to cardboard because they will absorb a cardboard flavor.

Frosted cookies or those that may stick together should be layered between sheets of waxed paper. Frostings do not always freeze well, so you may prefer to frost when you use the cookies.

Different kinds of cookies should be frozen separately to prevent mingling of flavors.

For easy identification, label packages with kind and date.

Thawing bars:

Thin, crisp bars may be put on plate immediately or left in container 15 minutes.

Thicker bars are better thawed in container about 1 hour. Leaving them in wrapped container while thawing prevents moisture in the air from condensing on cold bars and making them soggy.



PEAVEY COMPANY

Flour Mills

Minneapolis, Minnesota 55415

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